

**AMENDMENTS TO THE CLAIMS:**

The following listing of claims replaces all prior listings, and all prior versions, of claims in the application.

**LISTING OF CLAIMS:**

1. (Cancelled).
2. (Currently amended) The method according to Claim ~~41~~, which further comprises concentrating the aqueous phase obtained by separating the oily phase from the meat extract.
3. (Original) A method for improving the emulsion stability of *baitang* soup, which comprises making the isoelectric point of 30 wt% or more of the proteins contained in an aqueous phase of *baitang* soup at least 1.5 lower than the pH of the *baitang* soup.
4. (New) A method for producing *baitang* soup which comprises:  
separating an oily phase from a meat extract;  
adding oil and fat to the resulting aqueous phase to obtain a mixture; and  
mixing and emulsifying the mixture to prepare the *baitang* soup,  
wherein the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase is made at least 1.5 lower than the pH of the *baitang* soup.